

178-9

6/24/2014

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, D.C. 20460

Janine M. Gydus
Agent for Purdy Products Company
c/o Sullivan & Worcester, LLP
1666 K Street, NW
WASHINGTON, DC 20006

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

JUN 24 2014

Subject: Stera-Sheen® Green Label Sanitizer & Cleaner
EPA Registration No. 178-9
Application Dated: April 9, 2014
Receipt Dated: April 9, 2014

Dear Ms. Gydus:

This acknowledges the receipt of your Amendment application dated April 9, 2014 in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA) Section 3(c)(5), as amended.

Submission and Proposed Changes

Amend to add NSF logo and graphics to Directions for Use to the Master label "Stera-Sheen® Green Label Sanitizer & Cleaner" (EPA Reg#178-9). The proposed label dated 4/9/14 (pin punch 4/9/14).

Findings and Comments:

Based on the submitted materials, the label amendment noted above is **acceptable**. The latest amended label dated April 9, 2014 (pin punch 04/9/14).

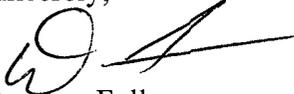
A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. The next label printing of this product must use this labeling unless subsequent changes have been approved. You must submit one (1) copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

This latest amended label and a copy of this letter have been inserted in your file for future reference.

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If you have any questions or comments concerning this letter, please contact David Liem at liem.david@epa.gov or call (703) 305-1284, or me at fuller.demson@epa.gov or call 703-308-8062.

Sincerely,



Demson Fuller
Product Manager - Team 32
Regulatory Management Branch II
Antimicrobials Division (7510P)

Att: Accepted stamped label

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[FRONT PANEL]

STERA-SHEEN® GREEN LABEL Sanitizer & Cleaner

[Optional Marketing Statements]

- (Chlorinated Cleaner/Sanitizer)
- (Chlorinating sanitizer for kitchen utensils and other food-contact surfaces)
- (Cleaner and Sanitizer for Frozen Dessert and Beverage Machines)
- (Cleaner and Sanitizer for Ice Machine Bins and Evaporators)
- (Detergent/Sanitizer/Milkstone Remover (For Frosty™ Machines))
- (Detergent/Sanitizer/Milkstone Remover for Frosty™ Machines)
- (Detergent/Sanitizer/Milkstone Remover)
- (General Purpose Cleaner and Sanitizer for Kitchen Utensils, Dishes, Glasses, Food-Contact Machine Parts, Sealed Floors, Sealed Countertops & Stationary Equipment Surfaces)
- (Milkstone Remover)
- (Sanitizer and Cleaner for Frozen Dessert Machines)
- (Sanitizer and Cleaner)
- (Sanitizer for Frozen Dessert Machines)
- (Sanitizer)
- (Sanitizer/Cleaner/Milkstone Remover for Frozen Dessert Machines)
- (Sanitizer/Cleaner/Milkstone Remover)
- (Tea Brewer Cleaner & Sanitizer)
- (Tea Brewer/Dispenser Cleanser and Sanitizer)
- [If included on final printed label, NSF Logo will appear on back or side panel]



For Institutional Use

ACTIVE INGREDIENT

Sodium Dichloro-S-Triazinetrione Dihydrate* 2.4%

OTHER INGREDIENTS 97.6%

TOTAL 100.0%

*Available chlorine 1.34%

KEEP OUT OF REACH OF CHILDREN WARNING

[When necessary, the following will be added to final printed label, depending on container type/size]

(Read Additional Precautionary Statements on (side) (back) (panel(s)) (outer carton))

(Read outer-carton label for additional Precautionary Statements and complete Directions for Use)

[For Outer Carton] Read precautionary statements on side panel. [For Jar] (Read additional Precautionary Statements)

MANUFACTURED BY
PURDY PRODUCTS CO.
P.O. BOX 456, WAUCONDA, IL 60084

EPA Reg. No. 178-9
EPA Est. No.
Net Weight:

(Batch Code:) [To appear on front or back panel of label or immediate container, depending on container type/size]

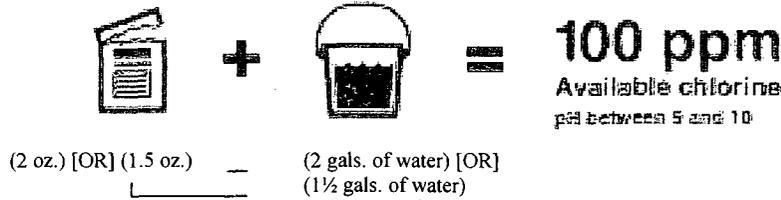
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DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner that is inconsistent with labeling.

[Reviewer: This label will include a picture similar to the picture below, depicting packet mixing directions for required for 100 ppm available chlorine OR it will have the text found in the box below picture.]

(Stera-Sheen Green Label Sanitizer & Cleaner required use dilution)



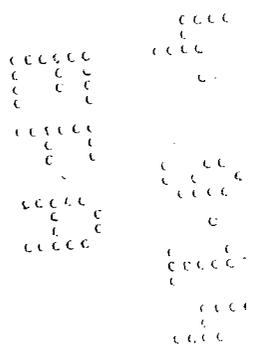
[OR]

Stera-Sheen Green Label Sanitizer & Cleaner required use dilution
[for 2.0 oz. packet or jar with 2 oz. scoop:] (2 ozs. to 2 gal. water = 100 ppm Available Chlorine)
[OR] [for 1.5 oz. packet:] (1.5 ozs. to 1 1/2 gal. water = 100 ppm Available Chlorine)
 pH between 9 and 10

(PLEASE REFER TO YOUR OPERATOR'S MANUAL FOR DETAILED INSTRUCTIONS.)

(When used as directed, Stera-Sheen Green Label Sanitizer & Cleaner is used for cleaning and sanitizing frozen dessert and beverage machines) (and to clean and sanitize surfaces such as:)

- (Acrylic;) (Aluminum;) (Brass;) (Copper;) (Chrome;) (Corian®;) (Glass;) (Glazed ceramic, enameled, and porcelain surfaces;)
- (Iron;) (Laminated surfaces;) (Linoleum;) (Metal;) (Plastics (such as nylon, polystyrene or polypropylene;)) (Porcelain;) (Rubber (such as EPDM or Viton;)) (Sealed granite;) (Sealed limestone;) (Sealed marble;) (Sealed slate;) (Sealed stone;) (Sealed terracotta;) (Sealed terrazzo;) (Stainless steel;) (Vinyl;) (and) (Vinyl graphics)



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[Directions for 1.5 oz. packet, 2.0 oz. packet, and 2 oz. scoop]

CLEANING AND SANITIZING FROZEN DESSERT AND BEVERAGE MACHINES

(Soft-serve ice cream & shake freezers, batch freezers, frozen yogurt, frozen custard, frozen carbonated beverages, smoothie and granita machines, iced cappuccino machines, shaved iced machines, slush machines, and other frozen dessert and beverage machines)

CLEANING AND DISASSEMBLY INSTRUCTIONS

1. Follow manufacturer's directions to drain and rinse hopper (or dispenser) and freezing cylinder. Rinse until water is clear.
2. Dissolve one ((2 oz. packet) [OR] (2 oz. scoop) into 2 gallons of warm water) [OR] (1.5 oz. packet in 1 1/2 gallons of warm water). Pour into hopper/dispenser.
3. Agitate solution per manufacturer's suggested wash cycle. Or, manually brush clean making sure solution makes contact with all surfaces.
4. Drain solution completely.
5. Following manufacturer's directions, take all removable parts to sink. Clean by soaking for at least one minute using one ((2 oz. packet) [OR] (2 oz. scoop) per 2 gallons) [OR] (1.5 oz. packet in 1 1/2 gallons) of warm water. Allow to air dry. Follow local health ordinances.
6. Repeat procedures for each freezing cylinder or dispenser. To insure adequate cleaning, do not reuse solution.

ASSEMBLY AND SANITIZING INSTRUCTIONS

1. Assemble machine and lubricate all parts according to manufacturer's specifications.
2. Dissolve one ((2 oz. packet) [OR] (2 oz. scoop) in 2 gallons of warm water) [OR] (1.5 oz. packet in 1 1/2 gallons of warm water). Pour into hopper (or dispenser).
3. Agitate sanitizing solution per manufacturer's suggested wash cycle, but for no less than one minute.
4. Drain solution completely. Repeat procedures for each freezing cylinder. **DO NOT REUSE SOLUTION. DO NOT RINSE.** Follow local health codes.

[OR]

[Directions for 1.5 oz. packet, 2.0 oz. packet, and 2 oz. scoop]

CLEANING AND SANITIZING FROZEN DESSERT AND BEVERAGE MACHINES

(Soft-serve ice cream & shake freezers, batch freezers, frozen yogurt, frozen custard, frozen carbonated beverages, smoothie and granita machines, iced cappuccino machines, shaved iced machines, slush machines, and other frozen dessert and beverage machines)

CLEANING AND DISASSEMBLY INSTRUCTIONS

1. Take hopper cover, gasket and mix feed device to sink for cleaning.
2. Place control switch in "Wash" position.
3. Drain all product into sanitized rerun container if local health codes permit.
4. Pour 2 gallons of cool rinse water into the hopper. Brush clean hopper and inlet hole.
5. Place control switch in "Wash" position and agitate for two minutes. Drain rinse water. Switch to "Off" position. Repeat rinsing procedure until water is clear.
6. Dissolve one ((2 oz. packet) [OR] (2 oz. scoop)) in 2 gallons) [OR] (1.5 oz. packet in 1 1/2 gallons) of warm water. Pour solution into hopper.
7. Place control switch in "Wash" position to agitate for five minutes. Drain solution completely. Switch to "Off" position.
8. Remove all freezing cylinder parts and door. Brush clean all disassembled parts by soaking in sanitizing solution for at least one minute. Allow to air dry. Follow local health codes.

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9. Repeat procedures for each freezing cylinder. To insure adequate cleaning, do not reuse solution.

ASSEMBLY AND SANITIZING INSTRUCTIONS

1. Assemble machine and lubricate all parts according to manufacturer's specifications.
2. Dissolve one ((2 oz. packet) [OR] (2 oz. scoop) in 2 gallons) [OR] (1.5 oz. packet in 1 1/2 gallons) of warm water. Pour into hopper.
3. Place control in "Wash" position to agitate for five minutes. Drain solution completely. Switch to "Off" position. DO NOT RINSE. Follow local health codes.
4. Repeat procedures for each freezing cylinder. DO NOT REUSE SOLUTION.

[AND/OR]

[Directions for 1.5 oz. packet, 2.0 oz. packet, and 2 oz. scoop]

CLEANING AND SANITIZING FROSTY™ * MACHINES

CLEANING AND DISASSEMBLY INSTRUCTIONS

1. Place control switch in "Wash" position.
2. Take hopper cover, gasket and mix feed device to 3-compartment sink for cleaning.
3. Drain all product into sanitized stainless steel pail, cover and place in walk-in for reuse if local health codes permit. NOTE: Never leave machine in "Wash" position for more than 5 minutes.
4. Pour 2 gallons of cool rinse water into hopper. Brush clean hopper inlet hole and sensing probe.
5. Place control switch in "Wash" position and agitate for two minutes. Drain rinse water. Repeat rinsing procedure until water is clear. Switch to "Off" position.
6. Dissolve one ((2 oz. packet) [OR] (2 oz. scoop) in 2 gallons) [OR] (1.5-oz. packet in 1 1/2 gallons) of warm water in stainless steel bucket.
7. Pour sanitizing solution into hopper. Brush clean hopper, inlet hole and sensing probe.
8. Place control switch in "Wash" position, to agitate for five minutes. Drain all solution. Switch to "Off" position.
9. Unplug Frosty™ machine.
10. Remove all freezing cylinder parts and door. Brush clean all disassembled parts at the 3-compartment sink. Wash and rinse by soaking with this product for at least one minute and allow to air dry.
11. Repeat procedures for units with two freezing cylinders. Do not reuse solution.

ASSEMBLY, SANITIZING AND OPERATION INSTRUCTIONS

NOTE: Make sure Frosty™ Machine is unplugged.

1. Assemble and lubricate all disassembled parts according to manufacturer's specifications.
2. Plug in Frosty™ Machine.
3. Dissolve one ((2 oz. packet) [OR] (2 oz. scoop) in 2 gallons) [OR] (1.5-oz. packet in 1 1/2 gallons) of warm water in a stainless steel bucket.
4. Pour ((2 oz. packet) [OR] (2 oz. scoop) 2 gallons) [OR] [for 1.5 oz. packet:] (1 1/2 gallons) of sanitizing solution into hopper. As it enters the freezing cylinder, brush-clean hopper, inlet hole and sensing probe.
5. Place control in "WASH" position, to agitate for five minutes. Drain all sanitizing solution. Switch to "Off" position.
6. Pour specified amount of fresh mix into hopper. Raise draw arm to force remaining sanitizer from freezing cylinder. NOTE: Prime machine no sooner than 30 minutes before using. DO NOT RINSE. Follow local health codes. DO NOT REUSE SOLUTION.

*Frosty™ is a trademark of Wendy's/Arby's Group, Inc.

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[AND/OR]
[Directions for 1.5 oz. packet, 2.0 oz. packet, and 2 oz. scoop]

**(DAILY MAINTENANCE PROCEDURES FOR ALL ICED TEA
BREWERS/DISPENSERS)
[OR THE FOLLOWING HEADING]
(For China Mist Iced Tea Brewers/Dispensers
DAILY Maintenance Procedures For All Manufacturers and Models)**

1. Drain tea from dispenser. DO NOT KEEP TEA OVERNIGHT.
2. Fill tea dispenser with warm water.
3. Mix one ((2 oz. packet) [OR] (2 oz. scoop) for every 2 gallons) [OR] (1.5-oz. packet for every 1½ gallons) of warm water to yield 100 ppm available chlorine.
4. Stir solution until dissolved. Put brew funnel into solution. Allow solution to soak for 1 – 2 minutes.
5. Drain small amount of solution into a container to soak spigot later.
6. Drain approximately three-quarters of solution through spigot. To drain the remainder, take dispenser to sink, swish solution and pour out from top of dispenser. Be sure to pour out any particulate matter.
7. Allow dispenser & brew funnel to air dry. DO NOT RINSE. Follow local health codes.
8. Dismantle spigot and soak in solution for at least 60 seconds. Remove spigot & allow to air dry. Follow local health codes.
9. Before brewing tea, reassemble and attach spigot. Replace lid before brewing tea.

[AND/OR]
[Directions for 1.5 oz. packet]

Daily Maintenance Procedures For All Iced Tea Brewers/Dispensers

1. Drain tea from dispenser. DO NOT KEEP TEA OVERNIGHT
2. Fill tea dispenser with warm water.
3. For smaller machines (1.5 gal./5.7 L) -
Add ONE 1.5 OZ. PACKET to tea dispenser.
For larger machines (3 gal./11.4 L) -
Add TWO 1.5 OZ. PACKETS to tea dispenser.
4. Stir solution until dissolved. Place brew funnel into solution and allow it to soak for 1 – 2 minutes.
5. Drain small amount of solution into a container to soak spigot later.
6. Drain approximately three-quarters of solution through spigot. To drain the remainder, take dispenser to sink, swish solution and pour out from the top of dispenser. Be sure to pour out any particulate matter.
7. Allow dispenser & brew funnel to air dry. DO NOT RINSE. Follow local health codes.
8. Dismantle spigot and soak in solution for at least 60 seconds. Remove spigot & allow to air dry. Follow local health codes.
9. Before brewing tea, reassemble and attach spigot. Replace lid before brewing tea.

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**[AND/OR]
[Directions for 1.5 oz. packet]**

For China Mist Iced Tea Brewers/Dispensers

DAILY Maintenance Procedures For All Manufacturers and Models

1. Drain tea from dispenser. **DO NOT KEEP TEA OVERNIGHT**
2. Fill tea dispenser with warm water.
3. For smaller machines (1.5 gal./5.7 L) -
Add ONE-1.5 OZ. PACKET to tea dispenser.
For larger machines (3 gal./11.4 L) -
Add TWO-1.5 OZ. PACKETS to tea dispenser.
4. Stir solution until dissolved. Place brew funnel into solution and allow it to soak for 1 – 2 minutes.
5. Drain small amount of solution into a container to soak spigot later.
6. Drain approximately three-quarters of solution through spigot. To drain the remainder, take dispenser to sink, swish solution and pour out from the top of dispenser. Be sure to pour out any particulate matter.
7. Allow dispenser & brew funnel to air dry. **DO NOT RINSE.** Follow local health codes.
8. Dismantle spigot and soak in solution for at least 60 seconds. Remove spigot & allow to air dry. Follow local health codes.
9. Before brewing tea, reassemble and attach spigot. Replace lid before brewing tea.

**[AND/OR:]
[Directions for 1.5-oz. packet, 2.0-oz. packet, and 2 oz. scoop]**

**GENERAL PURPOSE CLEANING AND SANITIZING
(Kitchen utensils, dishes, glasses, miscellaneous food-contact machine parts)**

1. Rinse and remove all loose food soil substances.
2. Dissolve one ((2 oz. packet) [OR] (2 oz. scoop) in 2 gallons) [OR] (1.5 oz. packet in 1 ½ gallons) of warm water.
3. Wipe or brush clean surface.
4. Rinse with potable water.
5. Sanitize using one ((2 oz. packet) [OR] (2 oz. scoop) in 2 gallons) [OR] (1.5 oz. packet in 1 ½ gallons) of warm water to yield 100 ppm available chlorine.
6. Immerse equipment components, kitchen utensils, dishes, or glasses, miscellaneous food-contact machine parts into sanitizing solution for at least one minute.
7. Remove and allow to air dry. **DO NOT RINSE.** Follow local health codes.

**[AND/OR:]
[Directions for 1.5-oz. packet, 2.0 oz. packet, and 2 oz. scoop]**

SEALED FLOORS, SEALED COUNTERTOPS & STATIONARY EQUIPMENT SURFACES

1. For previously cleaned surfaces, mix the appropriate amount of sanitizing solution by mixing one ((2 oz. packet) [OR] (2 oz. scoop) in 2 gallons) [OR] (1.5 oz. packet in 1 ½ gallons) of warm water to yield 100 ppm available chlorine.
2. Apply with a clean cloth, sponge, spray, or completely flood surface making sure the solution completely covers the whole surface for at least 60 seconds. Let air dry. **DO NOT RINSE.** Follow local health codes.

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[AND/OR:]

[Directions for 1.5 oz. packet, 2.0 oz. packet, and 2 oz. scoop]

CLEANING AND SANITIZING ICE MACHINES

To Clean Ice Machine Evaporator

1. Turn off refrigeration. Leave machine pump on.
2. Drain unit.
3. Dissolve one ((2 oz. packet) [OR] (2 oz. scoop) for every 2 gallons) [OR] (1.5 oz. packet for every 1 ½ gallons) of warm water needed.
4. Pour into unit per manufacturer's instructions. Allow to circulate for 30 minutes.
5. Brush clean any areas where solution does not contact surfaces needed to be cleaned.
6. Ice machine drums can be cleaned by soaking in solution prepared by mixing one ((2 oz. packet) [OR] (2 oz. scoop) in 2 gallons) [OR] (1.5 oz. packet in 1 ½ gallons) of warm water.
7. Drain unit and rinse with potable water.

To Sanitize Ice Machine Evaporator

1. Follow steps 1– 4 above, making sure the sanitizing solution completely covers the whole surface for at least 60 seconds.
2. Drain solution and allow to air dry. **DO NOT RINSE.** Follow local health codes.
3. Discard first batch of ice.

To Clean Ice Machine Bin

1. Turn off refrigeration and water supply.
2. Remove ice from bin.
3. Mix one ((2 oz. packet) [OR] (2 oz. scoop) in 2 gallons) [OR] (1.5 oz. packet in 1 ½ gallons) of warm water in bucket.
4. Pour into ice bin.
5. Brush clean as necessary.
6. Take any removable parts that require cleaning and soak in solution prepared by mixing one ((2 oz. packet) [OR] (2 oz. scoop) for every 2 gallons) [OR] (1.5 oz. packet for every 1 ½ gallons) of warm water needed.

To Sanitize Ice Machine Bin

7. Follow steps 1 – 6 above, making sure the sanitizing solution completely covers the whole surface for at least 60 seconds.
8. Drain solution and allow to air dry. **DO NOT RINSE.** Follow local health codes.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage or disposal.

PESTICIDE STORAGE: Keep product dry in tightly closed container when not in use. Store in cool, dry, well-ventilated area away from heat or open flames.

PESTICIDE DISPOSAL: Waste resulting from the use of this product may be disposed of on site or at an approved wasted disposal facility.

CONTAINER DISPOSAL: [1.5 oz. and 2 oz. plastic packets] (Packet:) Container is destroyed by removing product. Discard completely empty packet in trash.

[Outside carton] (Carton:) Offer for recycling, if available, or discard in trash.

[4 lb. Plastic jar] (Jar:) Non-refillable container. Do not reuse or refill container. Triple rinse (or equivalent). Offer for recycling, if available, or discard in trash.

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**[Proposed Packet Design:
When complete label is not printed on packet, the following packet design will be used:]**

[FRONT PANEL]

**STERA-SHEEN®
GREEN LABEL
Sanitizer & Cleaner**

[Optional Marketing Statement]

- (Chlorinated Cleaner/Sanitizer)
- (Chlorinating sanitizer for kitchen utensils and other food-contact surfaces)
- (Cleaner and Sanitizer for Frozen Dessert and Beverage Machines)
- (Cleaner and Sanitizer for Ice Machine Bins and Evaporators)
- (Detergent/Sanitizer/Milkstone Remover (For Frosty™ Machines))
- (Detergent/Sanitizer/Milkstone Remover for Frosty™ Machines)
- (Detergent/Sanitizer/Milkstone Remover)
- (General Purpose Cleaner and Sanitizer for Kitchen Utensils, Dishes, Glasses, Food-Contact Machine Parts, Sealed Floors, Sealed Countertops & Stationary Equipment Surfaces)
- (Milkstone Remover)
- (Sanitizer and Cleaner for Frozen Dessert Machines)
- (Sanitizer and Cleaner)
- (Sanitizer for Frozen Dessert Machines)
- (Sanitizer)
- (Sanitizer/Cleaner/Milkstone Remover for Frozen Dessert Machines)
- (Sanitizer/Cleaner/Milkstone Remover)
- (Tea Brewer Cleaner & Sanitizer)
- (Tea Brewer/Dispenser Cleanser and Sanitizer)
- [If included on final printed label, NSF Logo will appear on back panel]



For Institutional Use

ACTIVE INGREDIENT

Sodium Dichloro-S-Triazinetrione Dihydrate* 2.4%

OTHER INGREDIENTS 97.6%

TOTAL 100.0%

*Available chlorine 1.34%

**KEEP OUT OF REACH OF CHILDREN
WARNING**

Read outer carton label for additional Precautionary Statements and Complete Directions for Use

MANUFACTURED BY
PURDY PRODUCTS CO.
P.O. BOX 456, WAUCONDA, IL 60084

EPA Reg. No. 178-9
EPA Est. No. 178-IL-1
Net Weight: (1.5 oz.) [OR] (2 oz.)

(Batch Code:) [Reviewer: Batch Code will be placed on front or back of packet with or without the heading "Batch Code"]

{W0267512; 1}

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[Proposed Packet Design:
When complete label is not printed on packet, the following packet design will be used:]

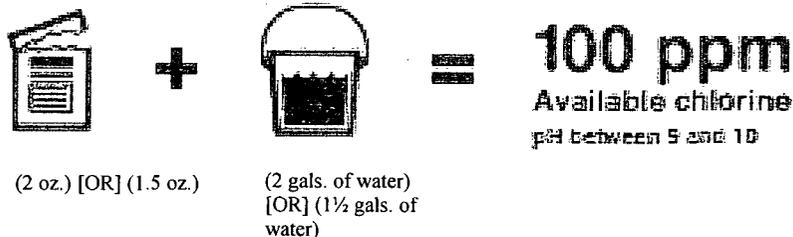
[BACK PANEL]

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

STERA-SHEEN GREEN LABEL SANITIZER & CLEANER required dilution:

[Reviewer: This label will include a picture similar to the picture below, depicting mixing directions required for 100 ppm available chlorine]



FIRST AID

If in eyes:

Hold eye open and rinse slowly and gently with water for 15-20 minutes.
Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.
Call poison control center or doctor for treatment advice.

If on skin or clothing:

Take off contaminated clothing.
Rinse skin immediately with plenty of water for 15-20 minutes.
Call poison control center or doctor for treatment advice.

If swallowed:

Call poison control center or doctor immediately for treatment advice.
Have person sip a glass of water if able to swallow.
Do not induce vomiting unless to do so by poison control center or doctor.
Do not give anything by mouth to an unconscious person.

FOR MEDICAL EMERGENCY INFORMATION CALL 1-800-222-1222

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.

(Batch Code:) [Reviewer: Batch Code will be placed on front or back of packet with or without the heading "Batch Code"]

(*Frosty™ is a trademark of Wendy's/Arby's Group, Inc.)